

☛ SERVING THE FRESHEST FINEST SEAFOOD AVAILABLE

RAW BAR

OYSTERS ON THE HALF SHELL 2 each

Blue Points, Long Island
Cape May Salts, New Jersey
Sewansecott Hog Island Bay, Virginia
Pungoteague Creek, Virginia

LITTLE NECK CLAMS ON THE HALF SHELL,
Virginia, chilled 2

COLOSSAL SHRIMP COCKTAIL 13

CEVICHE TRIO 13

COLOSSAL LUMP CRAB MEAT COCKTAIL,
mustard sauce 13

SNOW CRAB LEGS 22 per lb.

SOUPS

	CUP	BOWL
CREAM OF CRAB	6	7
MARYLAND VEGETABLE CRAB	6	7
NEW ENGLAND CLAM CHOWDER	6	7
MARKET SOUP	6	7

SALADS

MIXED GREENS 7

CAESAR 8

ICEBERG, BACON & BLEU CHEESE 9

PHILLIPS SIGNATURE SALAD, tossed tableside,
greens, tomatoes, cucumbers, red onions, feta &
bacon 8

BABY SPINACH & ARUGULA SALAD, Firefly
Farms (MD) pistachio crusted goat cheese, local
greens & balsamic vinaigrette 11

CRISPY SHRIMP SALAD, spicy pepper glaze,
dried cranberries, gorgonzola & pecans 13

AHI TUNA NICOISE SALAD, olives, eggs,
green beans, artichoke, potato & apple cider
vinaigrette 16

STEAK & GRILLED MUSHROOM SALAD,
frisee greens, pickled onion, asparagus & Greek
vinaigrette 16

SHRIMP SALAD, creamy shrimp salad, mixed
greens, avocado, tomato, cucumber & roasted
shallot vinaigrette 13

Enhance your Salad by Adding:

Grilled Chicken 7 Grilled Shrimp 8
Tuna 9 Crab Cake 13 Lump Crab 13

APPETIZERS

CRAB CAKE MINIATURES, chipotle remoulade 13

CRAB, ARTICHOKE & SPINACH DIP 12

CRISPY CALAMARI, sweet pineapple chili sauce 10

CLAMS CASINO, casino butter & applewood smoked bacon 10

CRAB STUFFED MUSHROOMS, baby arugula & balsamic reduction 11

SHIITAKE POT STICKERS, asian dipping sauce 10

MUSSELS, Prince Edward Island, with roasted tomato saffron, Thai green curry or marinara 9

STEAK & WILD MUSHROOM FLATBREAD, port wine ginger reduction 13

OYSTERS ROCKEFELLER, baked with spinach & hint of Pernod 12

STEAMED MOJITO CLAMS, fresh garlic, chiles, lime & cilantro 11

STEAMED SHRIMP, 1/2 lb., peel & eat 12

CHICKEN WINGS, buffalo, sweet chili or Chesapeake-style 11

SIMPLE FISH

Simply prepared broiled, grilled or blackened.

Choose a 6 or 8 oz portion of fish, then choose your sauce. Served with fresh vegetables.

SALMON, Canadian 18/23
TUNA, Hawaiian blue fin 19/24
MAHI MAHI, Ecuador 18/23
FLOUNDER, local 17/21
ROCKFISH, local 19/24

SAUCES

THAI GREEN CURRY
PINEAPPLE MANGO SALSA
LEMON CHIVE BUTTER
ADD A PREMIUM SAUCE
CRAB IMPERIAL 6
SHRIMP SCAMPI 5

SANDWICHES

Served with fries, unless noted.

PHILLIPS FAMOUS CRAB CAKE 15/17

HALF POUND BLACK ANGUS BURGER 12

BLACKENED CHICKEN SANDWICH, baby arugula, roast peppers & balsamic vinaigrette 9

CRISPY FISH BLT, melted cheddar cheese, lettuce, tomato & applewood smoked bacon 11

GRILLED FISH TACOS, smoked Gouda & white Cheddar, guacamole, tartar slaw, pico de gallo 11

SHRIMP SALAD, toasted pita, lettuce, tomato & sprouts, with fresh fruits & berries or fries 11

CRISPY SHRIMP PO'BOY, hoagie roll, lettuce, tomato & chili spiced aioli 11

CRAB SALAD WRAP, spinach tortilla served with fresh fruit & berries 11

CRAB GRILLED CHEESE, sundried tomatoes, sharp cheddar cheese, applewood smoked bacon,
avocado, grilled onions & sourdough bread 13

STEAK & CHEESE HOAGIE, roast onion, peppers, lettuce, tomato & spicy mustard 12

PHILLIPS SIGNATURES

PHILLIPS FAMOUS CRAB CAKES, chipotle remoulade 29/34

CRAB SAUTÉ, sautéed jumbo lump crab & seafood seasoning 27

SHRIMP SCAMPI, sautéed shrimp, garlic, lemon, white wine & linguine 14

SWEET BASIL PESTO PENNE, spinach, tomatoes & feta 12
add chicken 4 add shrimp 5

STEAK & SHRIMP, grilled flat iron steak & Peruvian shrimp skewer,
Yukon mashed potatoes, & soy onion vinaigrette 28

CRAB MACARONI & CHEESE, provolone, cheddar, gouda 20

FRIED STUFFED SHRIMP, lightly breaded, butterflied shrimp stuffed
with crab cake 22

Bread will be served upon request.